

Whether it's reducing your risk of type 2 diabetes, increasing energy levels, or improving overall health, the Diabetes Prevention Program powered by Omada will match you with a health coach to make it your healthiest holiday yet.



## **Homemade Chocolate Bark:**

- 1 pound (454g) dark chocolate, 70% cacao or higher (chocolate chips work great)
- ¾ cup nuts of choice, chopped
   (suggested: walnuts, pecans, almonds, pistachios, or hazelnuts)
- ¼ cup dried fruit of choice, chopped (suggested: cherries, cranberries, apricots, or raspberries)



## **Directions:**

- 1. Line a baking pan with parchment paper.
- 2. In a double boiler, melt chocolate over low heat until smooth.
- **3.** Remove from heat and use a rubber spatula to evenly spread chocolate over parchment-lined pan.
- 4. Immediately sprinkle chocolate with nuts and chopped dried fruit.
- 5. Let cool slightly, then freeze for about 2 hours or until solid.

  Once frozen, remove from the freezer and break into pieces (roughly 25).

Just a taste of things to come...

## Check if you are eligible:



